

# Shrimp & Udon Noodle Salad

*with Cucumber, Carrots & Baby Bok Choy*

Tonight's delectable noodle salad brings together an exciting array of Southeast Asian ingredients. For plenty of refreshing flavor and texture, we're marinating crunchy cucumber and carrots in sesame oil, rice vinegar and ginger. Then, we're tossing it all with sautéed shrimp, bok choy and delightfully slurpable udon (also dressed with a popular Thai sauce for deep umami flavor). The result is an incredibly satisfying dish, topped off with a classic garnish of peanuts and fresh herbs.

## Blue Apron Wine Pairings

Uvaggio Vermentino, 2015

As de Copas Verdejo/Sauvignon Blanc, 2014



## Ingredients

1½ Pounds Shrimp  
1 Pound Fresh Udon Noodles  
2 Carrots  
1 English Cucumber  
1 Lime  
½ Pound Baby Bok Choy  
1 Bunch Cilantro & Mint

## Knick Knacks

2 Tablespoons Golden Mountain Sauce  
2 Tablespoons Rice Vinegar  
2 Tablespoons Sesame Oil  
1 1-Inch Piece Ginger  
⅓ Cup Peanuts

**Makes:** 4 servings | **Calories:** about 560 per serving

**Prep Time:** 15 minutes | **Cook Time:** 15–25 minutes



# Instructions

For cooking tips & tablet view, visit [blueapron.com/recipes/fp348](https://blueapron.com/recipes/fp348)

1



## Prepare the ingredients:

Wash and dry the fresh produce. Peel the cucumber, leaving alternating strips of skin intact; halve lengthwise, then thinly slice crosswise. Peel the carrots and thinly slice on an angle. Peel and finely chop the ginger. Cut off and discard the root ends of the bok choy; thinly slice the leaves and stems crosswise. Roughly chop the peanuts. Pick the cilantro and mint leaves off the stems; discard the stems. Quarter the lime.

2



## Marinate the vegetables:

In a large bowl, combine the **cucumber**, **carrots**, **sesame oil**, **vinegar** and **half the ginger**; season with salt and pepper. Drizzle with olive oil and toss to mix. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

3



## Cook the shrimp:

While the vegetables marinate, pat the **shrimp** dry with paper towels; place in a bowl. Season with salt and pepper and toss to coat. In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the seasoned shrimp and cook, stirring occasionally, 2 to 4 minutes, or until opaque and cooked through. Transfer to a plate and set aside in a warm place.

4



## Start the salad:

While the vegetables continue to marinate, in a large pot, heat 2 teaspoons of olive oil on medium-high until hot. Add the **remaining ginger** and cook, stirring occasionally, 30 seconds to 1 minute, or until fragrant. Season with salt and pepper. Add the **noodles** (carefully separating with your hands before adding), **Golden Mountain sauce** and **2 tablespoons of water** to the pot. Cook, stirring occasionally, 1 to 2 minutes, or until the noodles are thoroughly coated and heated through.

5



## Finish the salad:

Add the **bok choy** and **cooked shrimp** to the pot. Cook, stirring occasionally, 1 to 2 minutes, or until the bok choy has wilted. Season with salt and pepper to taste. Remove from heat and stir in the **marinated vegetables** and **marinating liquid**.

6



## Plate your dish:

Divide the **finished salad** between 4 bowls. Garnish with the **peanuts**, **cilantro**, **mint** (tearing any larger leaves just before adding) and **lime wedges**. Enjoy!